BRAN AND BRAN CONTAINING PRODUCTS OF IMPROVED FLAVOR AND METHODS OF PREPARATION

ABSTRACT

Bran treatment methods are described, comprising acidifying bran with a acid to pH's ranging from 4-6 forming acidified bran and thereafter treating with low levels of ozone to oxidize native bitter constituent, ferulic acid, preferably to vanillin to provide better flavored bran. The treated bran is useful as an ingredient for use in products such as flour based food products such as flours, pastas, dry mixes, refrigerated uncooked doughs, pet foods, ready-to-eat cereals, breads, tortilla, and grain based snacks.

I hereby certify that this paper is being placed in the Express Mail Service, Post Office to Addressee, on December 4,2001 under the Bill No.

John a. O'Jode 12/4/2001

ET134564777US.

John A. O'Toole